

PLATES

OYSTERS ON THE HALF SHELL Beausoleil, NB White Stone, VA	3ea 2ea	
VERJUS DRESSED BLACK BASS 'CRUDO' Celery salad,	12	
BROILED OYSTERS (3) montpellier butter, breadcrumb	12	
BAKED PRETZEL – garlic cheese butter	5	
PIMENTO CHEESE – ritz	8	
DEVILED EGGS THREE WAYS	8	
SEARED POLE BEANS – shiitake & crisp shallot	9	
CHICKEN LIVER PÂTÉ toast	10	
44 FARMS BEEF HOTDOG – pickled jalapeno	8	
FRIED OYSTERS & PICKLES -herb remoulade	12	
LOCAL LETTUCES shaved radish, shallot vinaigrette, griffin cheese	10	
BABY CARROT, RADISH AND ARUGULA SALAD pestled herbs, buttermilk dressing	8	
HAND CHOPPED BEEF TARTARE yolk, potato chips, creole mustard	15	
ROASTED BONE MARROW herb salad, benne seed bread	14	
CHICKEN TERRINE NUGGETS Sweet & sour	12	
SAPELO CLAMS, BACON & BOURBON griddled bread	12	
H&F FISH & CHIPS – malt vinegar	14	
GA ROYAL RED SHRIMP TOAST pimento, bacon, creole	12	
PORK BRATWURST cured cabbage, herb mustard	10	
PANNEED VEAL SWEETBREADS Confit potato, sweet peppers, bordelaise	18	
EGG & GUANCIALE CARBONARA guitar cut pasta	12	
CRUNCHY GENTLEMAN	12	
BRAMLETT RAINBOW TROUT creamed shiitakes	14	
JOHNNYCAKES, POACHED EGG, BACON JAM add foie gras 26	11	
BRASSTOWN BEEF EUREKA CUT STEAK (6OZ) Montpellier Butter	17	
ROASTED HALF CHICKEN calico pea hoppin' john, arugula, natural jus	18	

FARM

FINCH CREEK CRISP SMASHED SWEET POTATOES roasted red pepper harissa	9
CAST IRON CHARRED BABY CARROTS - Togarashi	6
BLISTERED SHISHITO PEPPERS	7
TEMPURA OKRA – hot sauce	8
SEA ISLAND WHITE PEAS	7
SKILLET BOK CHOY – garlic & Lemon	5
HEIRLOOM FARRO GRITS – kampfot black pepper	6
CRAFT MEAT	
COPPA – red pepper white wine cure	5
COPPA PICANTE, NC – red pepper & paprika	5.5
GUANCIALE – black pepper cured pork jowl	4.5
SAUCISSON SEC – ground spiced pork shoulder	4.5
BRESAOLA –wild juniper & red wine beef round	6
LOMO – paprika & garlic rubbed pork loin	5
EDWARDS SMOKED LAMB HAM	6
HAND SLICED NEWSOM COUNTRY HAM	7.5
FINOCCHIONA, NC	5.5
order by the each, order by the many boards come with pickles, mustards & bread	
SOUTHERN CHEESE	
COW	
NORWOOD – Kenny's Farmhouse – KY	4.0
DRY FORK – Kenny's Farmhouse – KY	4.5
JERSEY GIRL – Woodsman & Wife GA	5.0
OUT OF THE ASHES – Woodsman & Wife GA	5.0
DANCING FERN – Sequatchie Cove - TN	4.0
COPPINGER – Sequatchie Cove - TN	4.0
BELLAMY BLUE – Sequatchie Cove - TN	5.0
ASHER BLUE – Sweetgrass Dairy - GA	5.0
GRIFFIN – Sweetgrass Dairy - GA	4.0
SHEEP	
SQUARE BALE – Twenty Paces - VA	5.0
SINGING BROOK – Blackberry Farm - TN	4.0
HAWKINS HAZE – Blackberry Farm - TN	5.5
WALLAND WASHED RIND – Blackberry Farm – TN	5.5
BRIBIS – Blackberry Farm – TN	5.0
MAGNOLIA– Blackberry Farm – TN	5.0
GOAT	
WINSOME – Boxcarr – NC	4.5
COTTONSEED – Boxcarr – NC	4.5
ROCKETS ROBIOLA – Boxcarr – NC	4.5
OLD KENTUCKY TOMME – Capriole- “Kentuckianna”	4.5
JULIANNA – Capriole- “Kentuckianna”	5.0
MT. ST, JAROME – Capriole- “Kentuckianna”	5.0
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SWEETS	
STICKY TOFFEE PUDDING Cinnamon & vanilla ice cream	10
COCA COLA FLOAT espresso ice cream	9
BACON CARAMEL POPCORN	5

Executive Chef—Spencer Gomez Executive Sous — Nicholas Fulginiti Sous Chef—Holden Ford
Proprietors—Chef Linton and Gina Hopkins